

RAW BAR

<p><b>GULF TUNA POKE ‡</b> Kimchi, Radish, English Cucumber, Sweet Onion, Benne Seed 19</p>	<p><b>POACHED GULF SHRIMP (GF)</b> Fennel, Red Onion, Chulpe, White Balsamic, Georgia Olive Oil 18</p>
<p><b>HAWAIIAN KAMPACHI CRUDO (GF) ‡</b> Lemon, Shallot, Chives, Georgia Olive Oil 20</p>	<p><b>MURDER POINT OR FLORIDA OYSTERS ‡</b> Spicy Cocktail, Red Wine Mignonette, Lemon, House made Hot Sauce, Watermelon Mignonette, Hot Buttered Saltines 18.5 1/2 DOZ 37 1 DOZ</p>

CHILLED SEAFOOD ‡ TOWER



In the mood to start your meal with the finest seafood the ocean has to offer? Look no further than our signature Chilled Seafood Tower.  
125

APPETIZERS

<p>– CALABRIAN SHRIMP – Calabrian Chilies, Lemon, Crispy Garlic Crispy Shallots, Herb Salad, Grilled Bread 17</p>	<p><b>CHEESE &amp; CHARCUTERIE</b> Selection of Domestic and Imported Cured Meats &amp; Cheese with Accoutrements 35</p>	<p><b>BEEF TARTARE TARTINE *</b> Farm Egg, Beef Butter, Capers, Shallots, Mixed Baby Greens, Pugliese Bread 18</p>
<p><b>CHARRED GRILLED SPANISH OCTOPUS</b> Beef Fat Potatoes, Heirloom Tomato, Chimichurri 17</p>	<p><b>WHIPPED FETA</b> Honey, Herbed Valencia Almonds, Grilled Naan Bread 12</p>	<p><b>HEIRLOOM TOMATO (VG)</b> Johnny Cakes, Sweet Corn, Pink Eye Peas, Crispy Okra, Buttermilk Dressing 17</p>
	<p><b>ROASTED CARROT HUMMUS (VG)</b> Pumpkin Seed Granola, Dukkah, Olives, Pickled Veggies, Naan, Grilled Bread 19</p>	

SOUP & SALAD

<p><b>SWEET CORN BISQUE (VG)</b> Espelette 12</p>	<p><b>THE WEDGE</b> Bellamy Blue, Preserved Tomato, Benton's Bacon, Green Goddess Dressing 13</p>
<p><b>CLASSIC CAESAR</b> Focaccia Croutons, Parmesan Reggiano, Caesar Dressing 12</p>	<p><b>CHARRED AVOCADO (V) (GF)</b> Watermelon, Baby Lettuce, Farro, Crispy Shallots, White Balsamic Vinaigrette 14</p>

FARM

<p><b>MADRAS CURRY CAULIFLOWER (V) (GF)</b> Cashew, Coconut, Carolina Gold Rice, Thai Basil, Red Fresno Pepper 26</p>
<p>– CHARRED BROCCOLI – (V) (GF) Roasted Tomato, Benne Seed, Ginger, Basil, Calabrian Chili Vinaigrette 26</p>

LAND

<p><b>JERK JOYCE FARMS CHICKEN</b> Carolina Gold Rice, Field Peas, Sunny Side Up Egg, Chicken Jus 29</p>
<p><b>SMOKED SHORT RIB</b> Braised Summer Beans, Roasted Carrots, Cornbread Crumble, Hearth Roasted Tomatoes, Gochujang BBQ 38</p>
<p><b>BERKWOOD FARMS PORK SCHNITZEL</b> Yukon Gold Potato, Arugula, Charred Lemon, Dill Cream 37</p>
<p><b>WOOD FIRED BUTCHER BLOCK</b> Chef's Feature with Seasonal Sides MKT</p>
<p>&lt; DRINKS MENU</p>

SEA

<p><b>FISHERMAN'S GRITS</b> Cornmeal Crusted Flounder, Gulf Shrimp, Anson Mills Yellow Grits, Shrimp Gravy 36</p>
<p>– SEARED GULF GROUPER – (GF) Corn Maque Choux, Bentons Bacon, Herb Salad, Butter Corn Stock 44</p>
<p><b>HEARTH ROASTED WAHOO (GF)</b> Green Papaya Salad, Pickled Peanuts, Som Tam Dressing 35</p>
<p>* Citizen Classics — Signature Dishes</p>
<p>(VG) VEGETARIAN (V) VEGAN (GF) GLUTEN FREE ‡ CONTAINS RAW SEAFOOD</p>

PASTA

<p><b>POTATO GNOCCHI</b> Ash Roasted Tomatoes, Peas, Lardons, Parmesan Brodo 27</p>
<p><b>STROZZAPRETI PASTA (VG)</b> Heirloom Tomato Arrabbiata, Parmesan Reggiano, Basil, Georgia Olive Oil 26</p>
<p>SIDES 9</p>

- Creamy Grits
- Potato Puree
- Mac & Cheese
- Roasted Cauliflower
- Southern Field Peas
- Corn Maque Choux



DRINKS

FOUNTAIN

Coke	3
Diet Coke	3
Coke Zero	3
Sprite	3
Mr. Pibb	3
Barq's Root Beer	3

OTHER

Amavida French Press Coffee	8
Amavida Cold Brew Coffee	5
Amavida Iced Tea	4

ASSORTED RISHI HOT TEA

Chamomile Medley	4	Guayusa Cacao	4
Earl Grey	4	Jade Cloud Green	4
English Breakfast	4	Turmeric Ginger	4

BRIGHT & FRESH

HOT GIRL SUMMER

Wodka Vodka, Strawberry,  
Square One Spicy Ginger, Lemon  
17

BOARDWALK BOUND

Empress Gin, Passionfruit,  
Velvet Falernum, Lemon, Orgeat  
17

CARPE  
VINUM

Leblon Cachaça, St. Germaine,  
Lime, Chamomile Syrup, Red Wine Float  
16

THE BARBS  
& THE BEES

Barr Hill Gin, Rhubarb Syrup, Honey,  
Lemon, Absinthe, Orange Bitters  
16

BOLD & BOOZY

QUE SERA, SERRANO

Mango & Serrano Infused Vodka,  
Ancho Reyes, Lime, Cilantro,  
Crushed Black Pepper, Foam  
16

SMOKY & THE PEACH

Del Maguey Vida Mezcal,  
Lime, Crème de Pêche,  
Habanero Peach Agave  
17

DON JUAN

Cacao Nib Infused Reposado Tequila,  
Nonino Amaro, Benedictine,  
Aztec Chocolate Bitters  
18

LA BERMUDA

Gosling's Black Seal Rum, Pineapple,  
Allspice Dram, Velvet Falernum,  
Citrus, Maple Syrup  
17

FROZEN COCKTAILS

PIÑA COLADA

Pineapple, Crème de Coconut,  
Silver Rum +5 Coconut Rum +6  
10

DRIVE THRU

Godiva Liqueur, Vanilla Liqueur,  
Cream, Chocolate Syrup  
14

JAPANESE SHAVED ICE

Kakigori (かき氷), or Japanese shaved ice, is a summer favorite in Japan and will surely bring that natsukashii (nostalgic) feeling to anyone who eats it. Served with shaved ice and our housemade seasonal syrup.

9

BEERS

DRAFT

Pale Ale, Idyll Hounds Palapa 5.5%	7
German Lager, Oyster City Tatets Helles 5%	9
IPA, Central 28 Show Pigeon 6.7%	8
NE IPA, 3rd Planet Dank Side of the Moon 7.5%	9
Belgian-Style Tripel, Mia Tourist Trappe 10%	9
Kombucha, Noli South Mango Turmeric Jasmine (N/A)	8

DOMESTIC

Pale Ale, Grayton 5.6%	6
American Lager, Coors Banquet 5%	5
American Lager, Miller High Life Pony 4.6%	4
Gose, Tin Roof Paloma 4.25%	6
D IPA, Idyll Hounds Divide and Conch'r 8%	6
Amber Ale, Fairhope 5.9%	6
Brown Ale, Back 40 Truck Stop Honey 6%	6
American Pilsner, Miller Lite 4.2%	5
Pale Ale, Oyster City Mangrove 8.2%	6
Brown Ale, Oyster City Hooter Brown 8.5%	6
Coffee Stout, Parish Rêve 6.8%	10

IMPORT

Belgium Ale, Delirium Tremens 8.5%	16
Mexican Lager, Modelo Modilto Pony 5%	4
Mexican Pilsner, Pacifico 4.5%	6
Belgium Pilsner, Stella Artois 5.2%	6
Euro Pale Lager, Beck's (N/A)	6

CLASSICALLY TRAINED

ASTRAL PLANE

Old Forester Bourbon, Aperol,  
Montenegro Amaro, Lemon  
16

PIMM'S CUP

Pimm's No. 1, Lemon,  
Simple, Fever Tree Ginger Ale  
14

JACK ROSE

Redwood Empire Emerald Giant Rye, Lime,  
Laird's Apple Brandy, Grenadine  
15

ZERO PROOF

HONEY BUNNY

Ritual Zero Proof Gin, Citrus,  
Bee Pollen Honey, Grapefruit Soda  
10

THE NOTORIOUS P.P.G.

Ritual Zero Proof Tequila, Pomegranate,  
Peach, Ginger, Lemon  
10



## DESSERT

LIFE IS SWEET.

### ATLANTIC BEACH PIE

Chantilly, Basil

9

### BANANA FOSTERS BREAD PUDDING

Brown Sugar Rum Sauce

9

### JAPANESE SHAVED ICE

Ask your server for the Seasonal Flavors

9

### ICE CREAM COOKIE SANDWICH

Pizzelle Cookie, Brown Butter Pecan

9

### NUTELLA CREPE CAKE

Espresso Ganache, Hazelnut Crunch, Chantilly Cream

12

### BOURBON PEACH HAND PIE

Basil, Chantilly Cream

9

TYPE	PRODUCER	APPELLATION	PRICE
TOKAJI	Royal Tokaji, 'The Queen's Nectar'	Tokaji, Hungary	16 / 80
SAUTERNES	Chateau La Tour Blanche, 'Emotions'	Sauternes, France	12 / 50
TAWNY PORT	Warre's, 'King's'	Douro, Portugal	12 / 50
PORT	Warre's, 'Warrior Reserve'	Douro, Portugal	14 / 110
PORT	Quinta de la Rosa, 10 Year	Douro, Portugal	11 / 62
SHERRY	Lustau, Oloroso	Andalucía, Spain	15 / 125
BRANDY	Cardenal Mendoza, 10 Year	Jerez, Spain	11 / 62